

## Finnish Recipes

### Pickled tomatoes

1 kg green tomatoes  
1 ½ dl of white vinegar  
2 dl water  
½ kg of sugar  
10 cloves  
1 piece of cinnamon  
10 white pepper  
(powdered nutmeg)

Rinse the tomatoes and stick holes into them with a fork. Bring the other ingredients to a boil. Then add the tomatoes, and let them slowly boil. Lift the tomatoes to a glass jar as they become soft (sprinkle nutmeg between the layers). If you get too much broth during cooking, boil it together and pour onto the tomatoes. The broth should cover the tomatoes. Close the jars immediately. Let them cool and place in the refrigerator. Let them be a couple of weeks in the refrigerator to become ready. (Irma Sarje, Säilöntäaapinen (Conservation ABC), 1968)

### Jam and sweets

#### Rowan berry puree

2 l rowan berries  
1 l purée  
4 dl jam sugar

Pick only the juicy and ripe berries from the clusters. Grind the berries with a meat grinder. Put the berries in a saucepan and bring the mixture to boiling. Add 4 dl jam sugar to 1 liter of puree and continue boiling for 15 minutes. A straight tipped wooden spoon is good for mixing along the bottom of the pan to prevent burning. Can the boiling hot puree in small glass jars. Close the jars immediately with

clean lids.

This puree is ideal for all meat dishes. Try it in place of butter on bread, top with any cold cut. The purée can also be used to make the following candy.

Mitä minä syön (What I eat) Kokki kolmonen (Legendary Finnish TV chef)

#### Kettukarkki - "Fox candy"

6 g Agar-agar  
2,5 liter water  
150 g Rowan berry puree  
100 g apple puree  
2 tbsp syrup  
200 g sugar  
1 tsp citric acid

Let the Agar-agar soak in water at least overnight. Heat the mixture, occasionally stirring, until the agar-agar melts. Add the sugar and syrup. Let simmer until the mixture is threadlike. Remove from the heat. Add the purees and mix well. Add the acid. Before the mixture is completely cooled down, pour it onto a flat plate to jell. Cut the set jelly into square pieces. Roll the pieces in the sugar. Dry in an lofty place. Store in a beautiful box.

